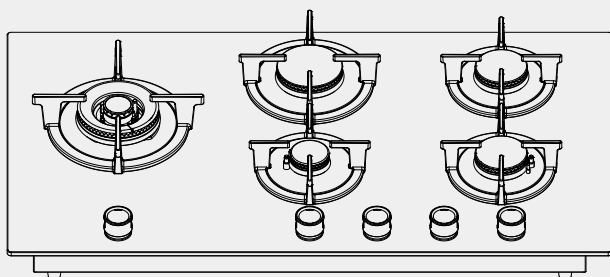


ROBAM



User Manual

If the manual is lost, you can send e-mail to overseas@robam.com, request for an electronic manual.

JZT-9B7H50
JZY-9B7H50

JZT-9B7H31F
JZY-9B7H31F

JZT-7B7H32
JZY-7B7H32

Gas Hob

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Important Safety Information



THIS PRODUCT BELONGS TO THE EMBEDDED HOUSEHOLD GAS STOVE, YOUR SAFETY IS OF THE UTMOST IMPORTANCE TO ROBAM APPLIANCES CO.,LTD.PLEASE MAKE SURE THAT YOU READ THIS INSTRUCTION BOOKLET BEFORE ATTEMPTING TO INSTALL OR USE THE APPLIANCE. IF YOU ARE UNSURE OF ANY OF THE INFORMATION CONTAINED IN THIS BOOKLET, PLEASE CONTACT THE ROBAM APPLIANCES CO.,LTD.

General Information

- ◆ This appliance is designed for domestic household use and for the cooking and frying of domestic foodstuffs.
- ◆ **IMPORTANT:** The adjacent furniture and all materials used in the installation must be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.
- ◆ Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- ◆ Any damage caused by the appliance being installed in contravention of this temperature limit, will be the liability of the owner.
- ◆ The use of this appliance for any other purpose or in any other environment without the express agreement of ROBAM APPLIANCES CO.,LTD.will invalidate any warranty or liability claim.
- ◆ You should not use this appliance to store items on or as a work surface.
- ◆ Do Not Modify This appliance.
- ◆ You should not store or place flammable or highly flammable liquids/materials on top of or near the appliance. Items made from aluminium, plastic or plastic film should also be kept away from the appliance, as they may fuse to the surface.
- ◆ Repairs may only be carried out by ROBAM APPLIANCES CO.,LTD. service engineers or their authorised service agent.

General Safety

- ◆ Installation must be carried out by an AUTHORISED PERSON in accordance with the regulation in force.
- ◆ Care should be taken to ensure that the units and work surfaces that you build the appliance into, meet with The relevant standards.

- ◆ Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible.
- ◆ This appliance can not connected to a combustion product evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation.
- ◆ **CAUTION:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated, keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- ◆ **CAUTION:** This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- ◆ Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- ◆ Care should be used when utilising the appliance, otherwise there is a risk of burns being caused.
- ◆ You should not allow the electrical connection cables to come into contact with the hob surface when it is hot or any hot cookware.
- ◆ When cooking the appliance should not be left unattended.
- ◆ Make sure that all of the cooking zones are switched off after use.



Do not place anything (e.g. a flame tamer or an asbestos mat) between the pan and pan support, as serious damage to the appliance may result.



Do not remove the pan support and enclose the burner with a wok stand, as this will concentrate and deflect the heat onto the hotplate.



Do not use large pots or heavy weights that can bend the pan support or deflect flame onto the hotplate.



Locate the pan centrally over the burner so that it is stable and does not overhang the appliance.



Use only a wok support supplied or by the manufacturer recommended of the appliance.

- ◆ Children being supervised not to play with the appliance
- ◆ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ◆ DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.
- ◆ DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- ◆ DO NOT MODIFY THIS APPLIANCE.
- ◆ DO NOT USE THIS APPLIANCE AS A SPACE HEATER.
- ◆ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ◆ Incorrect installation, for which the manufacturer accepts no responsibility, may cause personal injury or damage and could invalidate any warranty or liability claims.
- ◆ Installation must comply with your local building and local gas authority codes and electricity regulations.
- ◆ This appliance is to be installed and serviced only by an authorised person.
- ◆ This gas appliance is suitable for connection only to the gas type for which it was set at the factory, as declared on the appliance data label. If in doubt, refer to the local gas network operator or gas supplier to confirm gas type at installation site.

WARNING: 240 VOLTS DISCONNECT POWER BEFORE SERVICING UNIT.

Child Safety

- ◆ ROBAM APPLIANCES CO., LTD. strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance at any time. During and after use, all surfaces will be hot.
- ◆ If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- ◆ Older children should only be allowed to utilise the appliance when supervised.
- ◆ Children should be supervised to ensure that they do not play with the appliance.

During use

- ◆ Any film or stickers that are present on the hob surface when it is delivered should be removed before use.

Product Parameter

Burner	NATURAL GAS (NG) @ 1.0kPa		U.L.P. GAS (ULPG) @ 2.75kPa	
	INJECTOR SIZE (mm)	NOMINAL GAS CONSUMPTION (MJ/h)	INJECTOR SIZE (mm)	NOMINAL GAS CONSUMPTION (MJ/h)
WOK	Ø1.48	23.0	Ø0.71	18.0
	Ø0.98		Ø0.59	
Rapid	Ø1.65	12.6	Ø0.92	11.50
Semi Rapid	Ø1.15	6.50	Ø0.69	6.50
Auxiliary	Ø0.98	4.70	Ø0.59	4.70

1. All the parameters in table are provided for reference only and subject to the specific data on the nameplate of stove.
2. The opening size of embedded stove shall subject to the size of the opening template in carton.
3. The Company reserves the rights of modifying products' designs and specifications.
4. Connection: Rp1/2" (ISO R7).
5. Important: for safety, for the correct regulation of gas use and durability of the appliance, ensure that the gas pressure conforms to the indications given in table "Nozzle and burner characteristics"
6. Electrical supply: 220-240V, 50-60Hz, 2.6W

Installation Instruction



- THE INSTALLATION MUST BE CARRIED OUT BY AN AUTHORISED PERSON, IN ACCORDANCE WITH THE CURRENT VERSION OF THE FOLLOWING.
- FOR APPLIANCE INTENDED FOR USE WITH A FLEXIBLE CONNECTION TO A FIXED GAS SUPPLY SYSTEM, PLEASE CONFIRM THE GAS TYPE WITH THE LOCAL GAS SUPPLIER, IF IN DOUBT.
- THIS APPLIANCE MUST BE CORRECTLY INSTALLED BY AN AUTHORISED PERSON, STRICTLY IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS AND THE RELEVANT STANDARDS.
- PLEASE SEE THE SPECIFIC SECTION OF THIS BOOKLET THAT REFERS TO INSTALLATION.

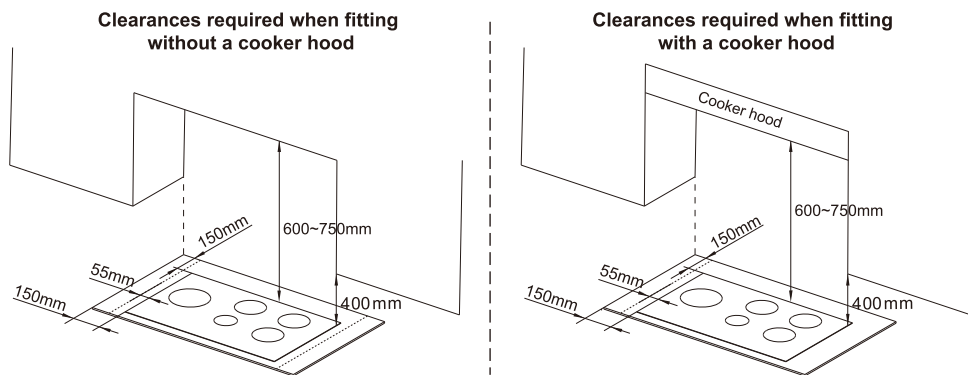
- ◆ ROBAM APPLIANCES CO., LTD. not responsible for any personal injury or property damage caused by improper use or improper installation.
- ◆ ROBAM APPLIANCES CO., LTD. not recommend that this appliance is installed on any type of marine vessel.

This appliance must be installed by an authorised person and in compliance with:

1. AS/NZS 3000-Wiring Rules;
2. AS/NZS 5601.1-Gas Installations part 1: General Installations;
3. Building code of Australia and other government authority and any other relevant statutory regulations
4. The particular instructions as given below.

Positioning

The adjacent furniture must be able to withstand a minimum temperature rise of 65°C above the ambient temperature of the room it is located in, during periods of use.



This stove belongs to Class 3 appliances, so it needs to be embedded in a cabinet (depending on the size) or a 600mm deep operating table, but it should meet the following requirements minimum distance requirement:

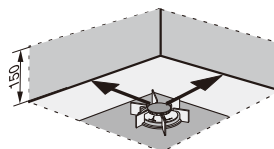
- ◆ The distance between the edge of the stove and the side or rear wall must be at least 55mm.
- ◆ The distance between the highest point of the stove surface (including the burner) and the bottom surface of the horizontal surface directly above it should be 600~750mm.
- ◆ The distance between the surface of the stove and the bottom of the horizontal surface directly above it should be at least 400mm, provided that the bottom of the horizontal surface is outside the stove the fate is consistent. If the distance between the bottom of the horizontal plane and the surface of the stove is less than 400mm, it should be offset from the outer edge of the stove by at least 55mm.
- ◆ There should be a distance of 55mm between the area around the stove and any combustible materials on the surface of the stove.
- ◆ The stove can be placed in the kitchen.

Important: This stove cannot be installed in the bathroom or shower room.

The minimum clearance from a combustible surface shall be a 200mm horizontal distance from the periphery of any gas burner (AS/NZS 5601.1).

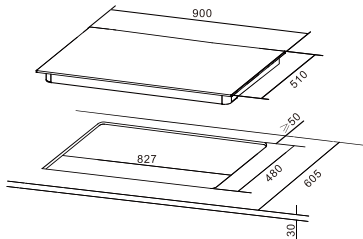
If that horizontal clearance is less than 200mm, that vertical surface must be protected by a non-combustible material for 150mm above the cooktop surface across the entire length (depth, width).

The shown area indicates the protected surface, which may be ceramic tiles or other approved material.

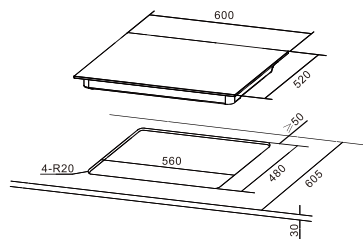


Unpacking the appliance

Remove any protective wrapping before installing.



JZT-9B7H50 JZT-9B7H31F
JZY-9B7H50 JZY-9B7H31F

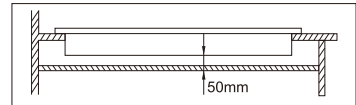


JZT-7B7H32 JZY-7B7H32

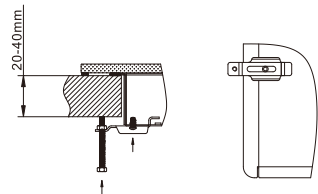
- ◆ Open a hole on the countertop of the cabinet that corresponds to the picture above.

Important: The gap between the bottom of this stove and its lower surface should be at least 50mm.

- ◆ The minimum horizontal distance between the surface of combustible materials and the surroundings of gas burners should be 200mm (AS/NZS 5601.1).



- ◆ The stove is equipped with fixed hooks, which can be installed on countertops with a thickness of 20mm to 40mm. To secure the stove properly, it is recommended to use all the hooks provided.



Important information

- ◆ An AUTHORISED PERSON undertake the installation and service work, in compliance with the above regulations.

Ventilation requirements

- ◆ The room containing the hob should have an air supply in accordance with the current edition of AS/NZS 5601.1
- ◆ The room must have opening windows or equivalent, some rooms may also require a permanent vent.
- ◆ If there are any other fuel burning appliance in the same room the current edition of AS/NZS 5601.1 should be consulted to determine air vent requirements.
- ◆ Ensure that the room containing the hob is well ventilated, keep natural ventilation holes or install a mechanical ventilation device (mechanical cooker hood).
- ◆ Prolonged intensive use of the appliance may call for additional ventilation, either by the opening of a window, or by increasing the level of the mechanical ventilation device (where present).
- ◆ This hob is not fitted with a device for discharging the products of combustion, Ensure that the ventilation rules and regulations are followed.
- ◆ The walls behind and near the hob should be resistant to heat, steam and condensation.
- ◆ Minimum dimension of ventilating openings shall be 137 cm² (source of ventilation directly to outside), or 273 cm² (source of ventilation via an adjacent room).
- ◆ The minimum vertical dimension of any free ventilation opening shall be 6mm to minimize linting.

Gas Safety(Installation and Use)Regulations

IMPORTANT: The appliance must be connected to the gas supply by use of a 15mmx1/2" conical thread female.coupler, seal, copper pipe.

- ◆ It is the law that all gas appliance are installed by competent persons in accordance with the current edition of the gas safety installation and use regulations.
- ◆ It is in your interest and that of safety to ensure compliance with the law.
- ◆ An AUTHORISED PERSON work to safe standards of practice. The hob must also be installed in accordance with the current edition of AS/NZS 5601.1. Failure to install the cooker correctly could invalidate the warranty, liability claims and lead to prosecution.

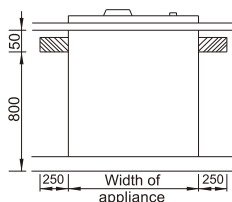
Gas connection



- ▶ THIS APPLIANCE MUST BE INSTALLED BY A COMPETENT PERSON IN ACCORDANCE WITH THE CURRENT VERSIONS OF THE FOLLOWING.
- ▶ HOSE ASSEMBLY MUST BE RESTRAINED TO PREVENT ACCIDENTAL CONTACT WITH THE FLUE OF AN UNDERBENCH OVEN.

◆Flexibility hose connection

The flexibility hose must be certified to AS/NZS1869 - class B or class D.The inner must be Ø10mm and the maximum length 1.2m(The gas connection has a Rp1/2" conical thread). Any hose assembly used must be restrained from accidental contact with the flue outlet of an under bench oven. This hose assembly shall be suitable for connection to a fixed consumer piping outlet located as follows: Hotplates at a point 800mm to 850mm above the floor and in the region outside the width of the appliance to a distance of 250mm.



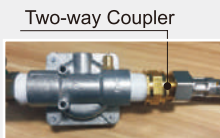
Inlet connection region for flexible hose

Installation diagram



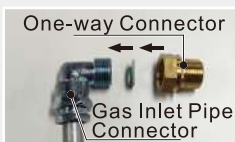
Connector Cap

Step1:Remove the connector cap



Two-way Coupler

Step 4: Flexible the other end of the hose connector is connected to the cone of the two-way connector, The connector on the other side is connected to the output gas regulator.



One-way Connector

Step2:Install the one-way connector on the gas inlet pipe.



Pressure Test Point

Arrow



Step 3: Connect the flexibility hose coupler with the one-way connector



The cone of the two-way connector

Note:

The gas connection point must be between 800 to 850mm above the floor and in the region outside the width of the appliance to a distance of 250mm.

Pressure Regulator model: RTZ-ED.

Dismantling tools: adjustable spanner.

Remove hose connector before installation.

Please connect the gas regulator with the pipe interface of the gas company.

◆ Put the gas seal inside of the 15mmx1/2" conical thread connector.

◆ Fully tighten the 15mmx1/2" conical thread connector and seal onto the gas rail.

◆ **IMPORTANT:** The connector must be positioned the right way up, as shown in the picture above.

Pressure test point

- This is provided in the gas regulator.
- Remove the screw, connect the hose from the pressure gauge.
- Turn on the gas to the semi-rapid burner and manually light the burner.
- The pressure is shown on the data plate.
- To increase the pressure, loosen locking nut and turn clockwise.
- Disconnect gauge and replace test point screw.

WARNING: check the right positioning of the gas regulator. The arrow on the back of the gas regulator must be oriented toward the connector.

IMPORTANT: On completion carry out a gas leakage test.

After installation don't rotate fixed screw nut connecting with inlet gas pipe arbitrary and must be tested leakage. (Method: Paint tenuous and neuter cleaning solution on the connecting part, then open the valve. If there are air bubbles, please close the valve and tighten screw nut, test it again until there is no leakage).

Test the appliance

After installing the cooktop, ignite all burners to check that they are operating correctly

- The flame must not go out on the lowest setting, or when the control is turned quickly from the highest to the lowest setting.
- On the highest setting, the flame must have a distinctive and visible core.
- If any problem occurs, refer to the common faults and solutions.



Note:

- ◆ Before you begin, turn off the gas and electricity supply.
- ◆ The gas pressure must be set by an approved gas fitter and a full operational test and a test for possible leakages must be carried out by the gas fitter after installation.
- ◆ The gas pressure must be set by the approved gas fitter as shown on the data plate natural gas 1kPa.
- ◆ Minimum flow adjustment is not needed, because minimum flow has been adjusted when manufacturing. If the minimum flow is not working properly, please contact local dealer to solve the problem. Contact information see "After Sale Service"

My appliance isn't working correctly



DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

- ◆ Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of related costs.
- ◆ The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

◆ **IMPORTANT:** ROBAM APPLIANCES CO., LTD. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

Operation Methods

Before first use



YOU SHOULD CLEAN THE HOB SURFACE (SEE "CLEANING AND MAINTENANCE" SECTION).

The following symbols will appear on the control panel, next to each control knob:

- : Gas Off
- ⚡ : Ignition position
- ⬆ : Maximum Setting
- ⬇ : Minimum Setting



Picture 1



Picture 2



Picture 3



Picture 4

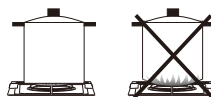
- ◆ The minimum setting is at the end of the anti-clockwise rotation of the control knob.
- ◆ All operation positions must be selected between the maximum and minimum position.
- ◆ Never select a knob position between the maximum and off position.
- ◆ The symbol on the control panel, next to the control knob will indicate which gas burner it operates. Automatic ignition with flame failure safety device, the appliance is fitted with a flame failure safety device on each burner, which is designed to stop the flow of gas to the burner head in the event of the flame going out.

To ignite a burner:

- ◆ Check if the burner, cap, or other parts are positioned correctly, and confirm the knob button (Picture 1) position.
- ◆ If you keep the control knob depressed, the automatic ignition for the burner will operate.
- ◆ Ignition: Press the control button then contrarotate 90 degree accordingly, it's Large flame. You should hold down the control knob for 15 seconds after the flame on the burner has lit. If after 15s the burner has not lit, stop operating the device and wait at least 1 min before attempting a further ignition of the burner.
- ◆ After this 15-second interval, to regulate the flame you should continue turning the control knob anti-clockwise until the flame is at a suitable level. The operating position must be at a position between the maximum position (Picture 3) and minimum position (Picture 4).
- ◆ To switch the burner off, turn the control knob fully clockwise to the gas off position.
- ◆ Extinguish: the burner will be extinguished when the knob turn to (Picture 1) the position.
- ◆ The use-method of hob at low temperature is the same as in normal temperature.

Energy saving tips

Burners	Pan Size	
	Ø min	Ø max
WOK	260mm	280mm
Semi-Rapid	160mm	200mm



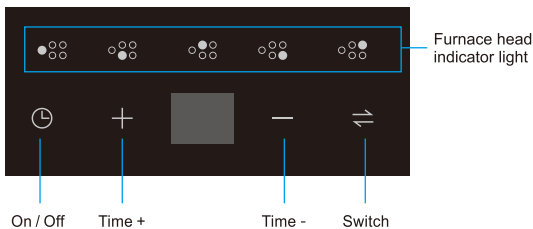
- ◆ The burner flame must never extend beyond the diameter of the pan.
- ◆ When possible, keep a lid on the pan whilst cooking.
- ◆ Cook vegetables with as little water as possible, to reduce cooking times.

IMPORTANT: Always place pans centrally over the hob burners and position them so, You should also make sure that the handle is not over one of the other hob burner flames.

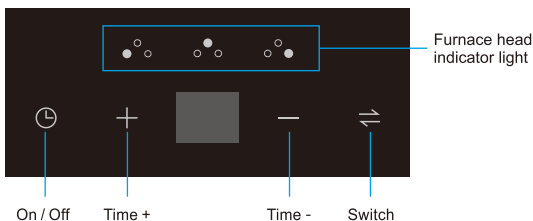
Timed operation method

This is a multi head timed stove. Please familiarize yourself with the various function buttons before use.

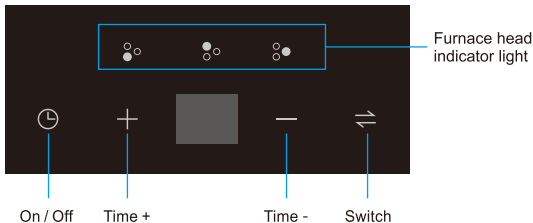
Model: JZT-9B7H50
JZY-9B7H50



Model: JZT-9B7H31F
JZY-9B7H31F



Model: JZT-7B7H32
JZY-7B7H32



01. Press down and turn the knob counterclockwise to ignite the stove head.
02. When the corresponding furnace head enters the normal combustion working state, long press "⌚" (the icon is on), then short press the corresponding furnace head indicator light (the icon is flashing), and the digital tube will default to flashing and display "5" (minutes).
03. The maximum timing duration is 180 minutes, and the timing time varies from:

0 → 1 → 2 → 3 → 4 → 5 → 178 → 179 → 180

At this time, you can short press the "+" or "-" keys to adjust the timing time, or long press the button to quickly adjust to the specified time and then release. If no operation is performed within 5 seconds, the digital display will stop flashing, start timing, and start countdown display.

04. During the timing process, if you want to readjust the timing time, you can briefly press the corresponding furnace indicator light, the digital display will flash, and then adjust it again according to the above method.
05. When the timing function needs to be cancelled during the timing setting and startup process, you can long press the corresponding furnace indicator light. At this time, the digital tube will turn off the display and exit the timing state. Or set the timer time to "0", and after about 5 seconds, the digital display will turn off and exit the timer state.
06. When multiple furnace heads are turned on at the same time, short press the furnace head indicator light or press the " ⇌ " key to view the remaining time of each furnace head's timing. The selected corresponding furnace head indicator light flashes, while the other furnace head indicator lights remain on.
07. When the last 10 seconds of the countdown remain, the corresponding stove indicator light will flash rapidly and accompanied by a buzzing prompt. The digital tube will automatically switch to the current stove display countdown, and the flame will be automatically extinguished when the timer ends. At this time, the digital tube will continue to display " **En** ". Turning the knob back to the " **OFF** " position will release the alarm and turn off the digital tube display.

Timing function code and processing method

CODE	REASON	PROCESSING METHOD
En	Timed end	Return the knob to " OFF " position and re-start.
E2	Thermocouple failure warning	Contact after-sales service for repair

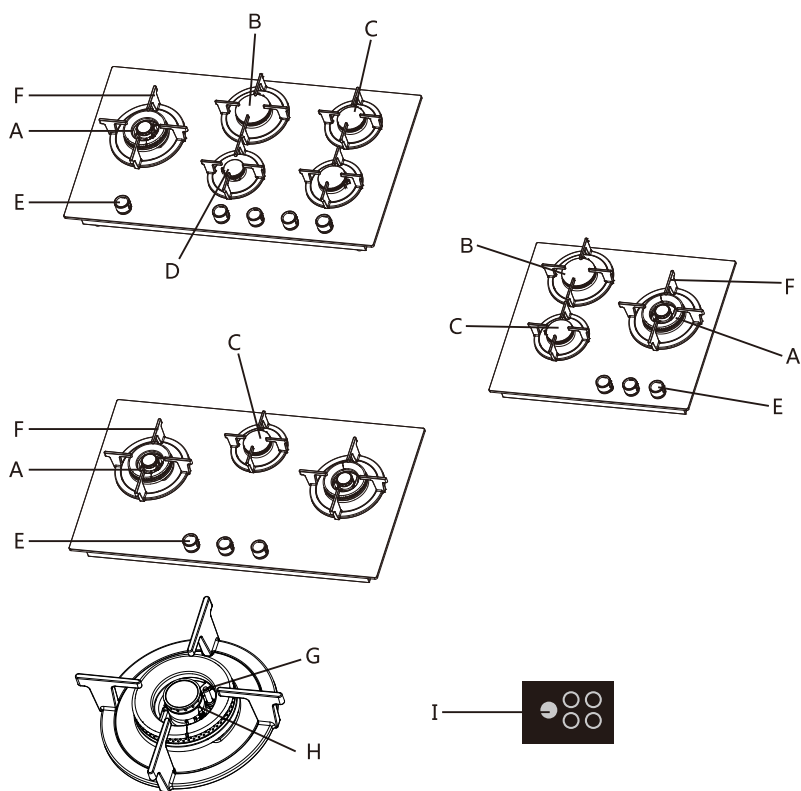
Attention:

1. If the user is unable to troubleshoot the code using the above method, please contact our company's maintenance department or service outlet immediately.
2. If the above alarm occurs at the furnace head in a timed state, the timed function will be cancelled and the shutdown action will be executed directly.
3. During the alarm period, the stove cannot be ignited.

1.Surface maintenance: Please clean the surface of stove with neutral detergent and then wipe it with dry cloth. Do not clean the surface with wire brush or other hard objects.

2.In order to maintain the normal operation and good combustion status of the stove, brush and steel needle must be used regularly to unblock the burner port and remove the dirt on burners, so that stove damages by flareback due to blocked burner port can be avoided, Do not wash the burner port with water.

3.Check the cap and their seats regularly for any displacement or deviation and carry out rectification accordingly (to put them in place), so as to avoid the occurrence of accident.



- | | | |
|-----------------|--------------------|-------------------------------------|
| A、Wok burner | D、Auxiliary Burner | G、Electrode needle |
| B、Rapid burner | E、Knob | H、Thermocouple |
| C、Simmer burner | F、Pot rack | I、Knob control corresponding burner |

(The figure is provided for reference only and subject to the actual product.)

- ◆ **IMPORTANT:** 1. To ensure the stability and safety of the pot, please do not use pots with a size less than 100mm, and when cooking with pots with a size of 100mm, the auxiliary pot holder must be placed on the pot holder first.
2. 75 ° C insulation fire, natural gas needs to use C minimum fire state; Liquefied gas needs to use the minimum fire state A.

Clean And Maintenance

Cleaning



CLEANING OPERATIONS MUST ONLY BE CARRIED OUT WHEN THE HOB IS COOL. THE APPLIANCE SHOULD BE DISCONNECTED FROM YOUR MAINS SUPPLY BEFORE COMMENCING ANY CLEANING PROCESS.

- ◆ Cleaning of the hob should be carried out on a regular basis.
- ◆ Before attempting to clean the appliance, it should be disconnected from the mains and cool.
- ◆ Great care should be taken whilst using this appliance and when following the cleaning procedure.
- ◆ You should not use a steam jet or any other high pressure cleaning equipment to clean the appliance.

After each use

- ◆ Remove the pan stands and wipe the appliance over with a soft, damp cloth that has been put into warm neutral detergent.
- ◆ Dry the appliance by rubbing the surface with a soft, clean cloth.
- ◆ We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

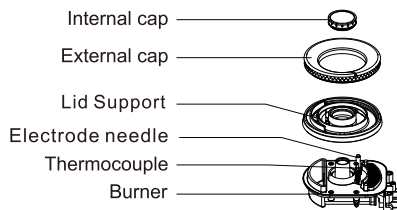
Cleaning the hob top

- ◆ You should remove any residues with warm neutral detergent.
- ◆ Abrasive cleaners or sharp objects will damage the hob surface; you should clean it using warm neutral detergent.
- ◆ Although it is easier to clean some deposits whilst the hob surface is still warm, make sure that the hob surface, pan supports and hob burners have all cooled sufficiently before you attempt to touch them.

Cleaning the hob burners

- ◆ The hob burners should be cleaned once a week or more frequently if they get soiled.
- ◆ Remove the hob burners by pulling them upwards and away from the hob top.
- ◆ Soak them for about ten minutes in hot water and a little detergent.
- ◆ After cleaning and washing them, wipe and dry them carefully.
- ◆ Before placing the burners back on the hob top, make sure that the gas jet is not blocked.
- ◆ **IMPORTANT:** Make sure that you reassemble the burners in the original way.

Make sure that the hob surface, pan stands and hob burners have cooled before you attempt to touch them.



(The figure is provided for reference only and subject to the actual product.)

Common Faults And Solutions

Faults	Causes	Solutions
Ignition failure	The switch of gas source closes	Close the switch knob of stove and then open the valve of gas source
	Air in gas pipe	Carry out ignition repeatedly to exhaust the air in pipe
	Bending, blocking or pressing of hose	Straighten, unblock or replace the hose
	The porcelain head of ignition electrode is not clean	Clean the head
	Improper distance between the ignition electrode and the receiving end	Adjust the distance between the ignition electrode and the receiving end at around 4mm
Flame extinct after releasing	The cap and bass are not in place	The cap and bass must be put in place
	The knob is not pressed to the maximum extent	After ignition, hold and press the switch knob for 3~5 seconds(to the maximum extent)and then release it
Gas leakage (odor of gas)	The switch knob is not closed	Close the switch knob
	The hose is not proper connected or has cracks	Connect the hose properly or replace it
Abnormal combustion or noises	Blockage of burner or flame outlet	Remove the blockage
	The gas used is not in consistent with the gas type marked on stove	Replace injector
	Unstable gas pressure, water in hose	Remove the water in hose

Accessories

Accessories Name	Quantity
Manual	1
Pressure Regulator	1
Inlet Elbow	1
Non Asbestos Gasket	2
Hole Template	1
Auxiliary Pot Rack	1
Fixed Hook	4
M4 × 12 Screw	4
M4 × 50 Screw (Matching Nut)	4



Pressure Regulator



Fixed Hook



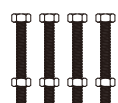
Inlet Elbow



M4 × 12 Screw

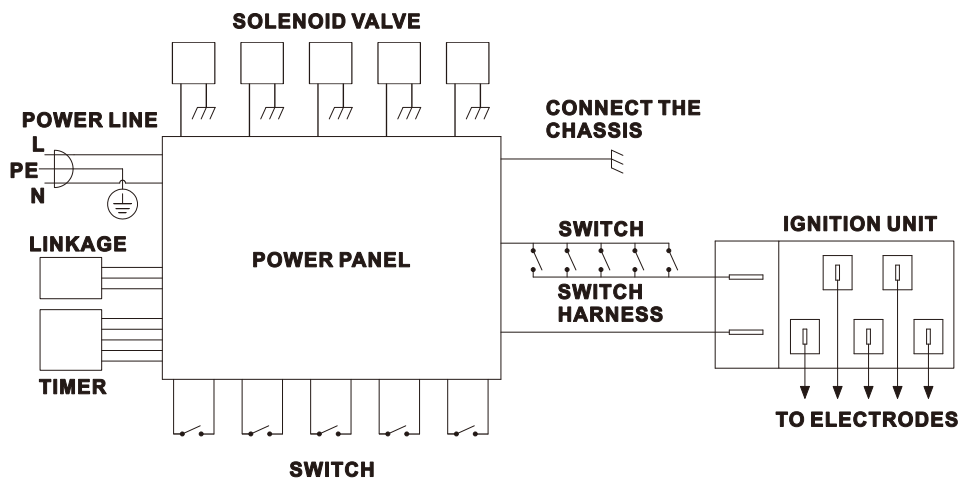


Auxiliary Pot Rack



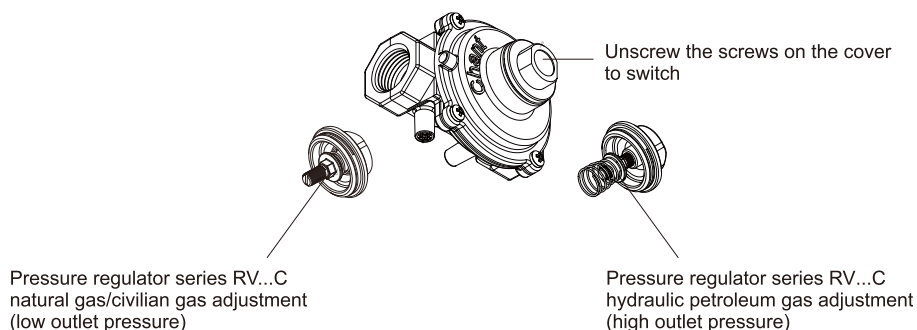
M4 × 50 Screw (Matching Nut)

Circuit Diagram



Set pressure regulator

Attention: The pressure regulator defaults to the natural gas pressure setting. If hydraulic petroleum gas is required, please unscrew the screws on the cover for conversion



Electrical Connection

WARNING!



Electrical Shock Hazard

Plug into a grounded 3-prong outlet.
Do not use an adapter.
Failure to follow these instructions.
Can result in death, fire or electrical
Do not remove ground prong .
shock.

If codes permit and a separate ground wire is used, it is recommended that a qualified electrician determine that the ground path is adequate. Check with a qualified electrician if you are not sure whether the cooktop is properly grounded, Do not ground to a gas pipe.

The outlet must be checked by a qualified electrician to see if it is wired with correct polarity.

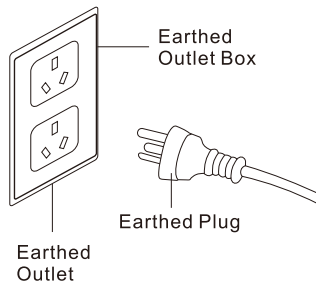
This appliance when installed, must be electrically grounded in accordance with local codes.

Recommended ground method

For your personal safety this cooktop must be grounded. This cooktop is equipped with a 3-prong ground plug. To minimize possible shock hazard, the cord must be plugged into a matching 3-prong ground-type outlet, grounded in accordance with the local codes and of ordinances. If a matching outlet is not available it is the personal responsibility and obligation of the customer to have a properly polarized and grounded 3-prong outlet installed by a qualified electrician.

WARNING VERY IMPORTANT

Before any operation of
Maintenance disconnect
the appliance from the
electrical main supply.



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